



GRANDS VINS DE VOUVRAY

CHATEAU MONCONTOUR

VOUVRAY - FRANCE

SPARKLING VOUVRAY TÊTE DE CUVÉE



GRAPES: 100 % CHENIN

VINES' AGE: 30 years in Average

SOIL: Calcareous & Clay-like located at Vouvray.

WINE-MAKING:

- Traditional Method (as in Champagne)
- Slow pressing at low pressure
- Must selection during pressing phase
- Fermentation in tanks with temperature control (17° -18° Celsius) during three weeks
- Regular blend of specific cuvee and reserve wines in order to be very consistent year after year.
- Matured 18 month in average on the lies after the second fermentation in bottles.
- Average dosage at 12G/l (it does change a little depending on the ageing length)

TASTING NOTES:

- Pale yellow with green tints
- Fresh Nose with green apple, white flowers and toasty aromas
- Harmonious mouth with a nice acidity and fineness

RECOMMENDED FOR:

- Aperitif and celebration - All kind of finger food
- Cocktail (royal Mojito...)
- Seafood such as Lobster or Oyster
- Spicy oriental dishes - Sushis
- Some cheese such as Goat Cheese
- All kind of dessert with Chocolat or fruits.

90 WINE ENTHUSIAST

“Nut and toast aromas lead to a smooth palate, with creamed apple and delicate orange zest flavors. Behind the crisp acidity, there is a mature feel, giving roundness to the delicious aftertaste”